To make Almond Cheese Cakes.

Half a pound of Jordan Almonds blanched, half a pound of Loaf sugar, a half penny Roll & 2 Eggs a quarter of a pound of butter, the rind of a lemon grated a little nutmeg, cream and brandy beat all together —

Mrs Dillamore

To make Dutch Flame Orange

Steep one ounce of Isinglass in half a pint of water then take a pint of White wine the Gothers of

of fine eggs well beaten,
the juice of two lemons
and the rind of one, put
them together. Set it on the
fire and once let it come
to the boil, keep stirring it till
it boils, then strain it and
put it into moulds.

Mrs Williamson

A Cocoa nut pudding
boiled in a bowl

Beat 4 eggs with a pint of
fine milk, set on the
fire with a small stick
of cinnamon in it, from
this boiling stir in the

Eggs, strain it through
the sieve, and sugar to your
taste. Boil it in a bason
first. A quarter of an hour

Mrs Williamson

To make Lemon Cheese

Take the juice of two lemons
and a half, minced rind,
with loaf sugar, and a pound
of good cream. Which then
boil up in a cool place,
have ready your moulds
with a piece of thin muslin
or gauze, let it hang
up one night to drain

from the whey, turn it out a little before you use it —

Mrs Williamson

To make yellow or white Lemon Cream —

Take a pint of Cream and a quarter of a pound of loaf sugar, the peel of one Lemon, and the juice of four; boil them well together then take them off and when almost cold put in the yolks of four Eggs well beaten and let

simmer over a very slow fire till the thickness of good cream you must take care to stir it all one way.

Mrs Williamson
to make Italian Cake.

Take two quarts of new milk put a little rennet into it when turn strain the whey from it through a sieve then put it into a mortar with a quarter of a pound of sweet almonds or bitter ones and a little rosewater

the finely grated; to which
add a spoonful of arrow
root flour, or rice flour,
two ounces of sugar, and
two ounces of clarified
butter, and when thoroughly
mixed fill the moulds as
as you can, that are
prepared above and bake.
There may be sufficient
to fill three to be served
with wine, sugar, and cream.

Mrs Dalleson

White soup Saute.

Take your clear soup, strain the roots from it, then take some herbs cut very fine blanch them, put them into your soup pot let it be scalding hot, then half a pint of cream five yolks of eggs, mix it altogether then put it in your soup pot stir it up one way let it thicken but not boil. Pr 2s. The herbs and roots used are carrot, turnips celery, endive, leek cabbage lettuce sorrel Peas they should be cut small and

Stewed very tender.

Miss Brondley

Fish Pudding

Take a pound and a half of Cod, or any other firm fish, scrape it from the bone while raw, then put it into a stew Pan with a quarter of a pound of butter stew it over a gentle fire till enough, then put it into a Marble Mortar and beat it very fine with the crumb of a french roll ready steeped in a little boiled Milk put to it three or four Mushrooms a little mace pepper and salt to

your taste — a little Nutmeg and 4 Eggs beat stir them all well together, butter your tin well before you put it in Bake it for an hour & a half in a quick oven then turn it out and before you send it to Table pour over it Sauce made with brown gravy and the Anchovy thickened with a little flour and butter. —

Miss Woodley

Stone Cream.

Grate the rind of one Lemon into rather a deep dish and the juice of three with Sugar to your taste

boil a pint of cream with half an ounce of Isinglass in it, pour the cream and Isinglass upon the Lemon and Sugar. Make the Cream the day before you want it. — Mrs Whitaker

---

Burnt Cream

Boil a pint of cream with sugar and a little lemon peel shred fine, the beat up the yolks of six, and the whites of four eggs seperately, when your cream is cool put in your eggs with a spoonful of orange flower water and one of

flour set it over the fire keeping stirring it till it is thick then put it into your dish when it is cold sift a quarter of a pound of fine sugar quite over it and hold a hot salamander over it till it is of a nice brown colour with Brandy

---

Lemon or Orange Cake.

One pound of sugar beat and sifted, half a pound of flour dried the rinds of two Lemons grated in the sugar and the juice

of ~~two~~, and if oranges the juice of two, the yolks leaving out half the whites beat the yolks and sugar three quarters of an hour first in the flour and stir it lightly round with a spoon then put in the juice as it goes to the oven.

Mrs Boardley

Goose berry Wine

One peck of ripe Goose berries slightly bruised, put to them five Gallons of water, and let them stand till the Goose berries

rise and fall again,
stirring them about
every day; strain them
off clear, and to the quan-
tity add six pounds of
raw sugar. put it into
any iron hooped cask
and let it stand in a
warm place with a
tile on the bung hole
a twelve month. then
bottle it for use.

Mrs Johnson's receipt

To make the best Paste for Lemon Tarts, Pattys & loose Pattys

---

A Quarter of a pound of Flour & ½ of Butter. the yolke of an Egg. all beat well in a Mortar. the white of the Egg wee from under little Sugar to do on the outside of the Tart. Mrs. Brown

---

A Brandy or Muffin Pudding Like a Mould with Jam Marmalade, then Butter thin slices of French Roll

ner, to which must be add
ed Bitters, Peachwater, or Sprus
Cordial, take the Warmer
Bottles, & take in succession
until the Wound be full,
furnishing with three
a Glass of Brandy. Beat
some Eggs, yolks and
whites, just to stream half
a pint of milk or Cream
slightly sweetened, a little
Cinnamon, and the rind
of half a Lemon finely
grated, let the liquid
stand into the boiled heat,

then flour a cloth tye it
light over, and boil it
one hour. Keep the hound
the right side up, and
serve it with pudding
sauce Mrs Dixon

German Puffs or Puddings
Beat 6 Eggs and mix
them with four large
spoonfuls of flour into
a good batter. add to this
2 oz of fresh butter melted
a little sugar a little nut
meg and a pint of cream
butter some large cups

and fill them half full
with this batter. twenty
minutes bakes them in
a pretty quick oven.

Mrs Wilson

Green corn puffs or Pudding
with Almonds

Mix half pint of cream
gradually to a large
spoon full of flour,
and a quarter of a pound
of Almonds beat fine
add half a pound of
Butter melted half a
pound of sugar and

from white wall flower
a spoonful of white
wine vinegar a spoonful
of orange flower water
water sugar to the taste
take them in bottles well
corked but fill them
only half full. Half
an hour will make them
in a proper state

Mrs Wilson

Primrose wine for
30 quarts of water,
12 pounds of fine raw sugar
let it boil ten minutes,
skim it very well, from
it boiling not upon a

peck of picked Raisin roses,
and when new milk warm
put a little yeast to it
stirring it often, then
put it into your barrel
with the flowers, and
when the fermentation
is over, bung it up and
let it in a warm place
to work, then bottle for
use. Mrs Schoolcraft

Rose Vinegar

To one Gallon of water
(ale measure) add one
pound and a half of

Jaw sugar. When boiled
and scum'd well for
ever by two water from it
put a little and when milk
warm put a handful
peck of rose leaves to five
gallons of liquor fer
fered as above, add a
little yeast and stir it
well with your hand, let
it stand three or four
days and then strain off
the leaves from it, then
put it in your barrel
and lay on the bung
hole a sod or piece of

of paper under Lile for
a week or fortnight
set in the sun if in
summer if not in a
warm place near the
kitchen fire it will be
sour in six months it
makes red cabbage a
fine relish to roast mutton
or venison for all
kinds of pickles and is
as cheap as vinegar

Lady Etheridge

Crab vinegar

To a peck of crab apples put nine gallons of hot spring water let them stand nine days in a tub covered with a cloth and stir the water and apples at least once every day then strain through a hair cloth & put the liquor into a cask from bound.

To every gallon add a pound of sugar, stir it a few times with

cask to melt the sugar
let it stand in a warm
place cover the bung
hole with a tile and
it will be ready in
a few days time

Mr Schouverom

Mock Oyster Sauce

Take anchovies bone
in half pint of water
till quite dissolved, with
two or three blades of
mace and two or three
pepper corns strain the
sauce then add half

pint of cream and four
dances of butter then add
with flour

Mrs Brownlee

Milk Lemonade

The rinds of nine lemons
steep them in the juice all
night, put to them 3 quarts
of water and a pound of
sugar. When cold add two
quarts of boiling milk and
put it through a jelly bag
till fine. Mrs Rankin

Lard Balls

Shound cut in thin slices
of White Soap, 3 Oz of Shu
Mucelt 1 Oz of Camphor
(dissolved in a little Bren-
dy.) & Lettle Shoon fuel,
put sweet Oil put all into
a Jar of water on the fire
and let it remain for
a few hours until it
is well dissolved, then
taken off let it stand
to cool, heat it on
down and then make it
up into Balls.
Mrs Goodley —

A Pickle Mushroom shown
for any quantity of which
take Mushrooms, peel, strew
and put them on a Dish with
two or three handfuls of Salt
let them remain 24 hours, then
pound them and the liquor with
a little Bran and set it a good
height from the fire till
all the liquor is dry'd and
then put them into a Jar
and make a pickle of one
Pint, half a pint of water,
~~[illegible]~~ Vinegar some Horse
radish cut into small pieces
Cloves Mace & Pimento of each
a little to taste. then pour

it upon the mushrooms
and when cold lay them
down with a blade of
Mace and they will look good enough
Jean Wm Wilson

To make an Omelette
Take half a pound of Bacon
Gammon of Ham or Beef Tongue
Onion chopped fine fry these
together with a very
little butter and pour it
in fresh broken Eggs beaten
light brown a little Parsley
Thyme or a few chopped
Pickles are very nice

procement, if the latter
leave out the Bacon
add bacon

Pease Soup

For a weak delicate stomach

Take the bottom of a penny
loaf cut off thin, put it
into a quart of water
with half an ounce of
pearl barley, and a little lemon peel
let it stand on a
slow fire until the
liquor is almost the consistence
then pour it off and add a

to it a spoonful or two
of good wine, with sugar
to the taste

Mrs Collingwood
Keir Hill

Salts of Lemon for
taking out Ink

Take two Ounces of Salts
of Sorrel, two Ounces
of Cream of Tartar, beat
them very fine in a
Mortar, and lay them
through a piece of Mus-
lin, and use them the
same as Salts of Lemon

Liquid Prunes
A Drachm and a half of
Salt of Tartar dissolved
in two ounces of soft
water, a table spoonful
of fresh made starch,
and two lumps of fine
sugar boil short to
gether. This ounce you
will let the Lunatic
drink before you see
the Lord —

Wm. Atkinson

To stew a lobster in a nice manner

Pick the meat from the shells of the lobster having previously boiled them, boil in half a pint of water the shells of the lobster, with a little mace, a little whole white pepper, and salt, till the goodness be extracted from the inside of the shells. This done, strain it and stew the flesh of the lobster with the liquor a piece of butter rolled in flour, two spoonfuls of whole cream a little

juice of Lemon, and
grated rind of do. Serve
it up hot. Mrs Dobson

To make Muffins
Melt two ounces of butter
in three quarters of a Pint
of milk. beat the yolks of
two Eggs with four spoon
fuls of yeast, and when
the milk is no more than
lukewarm mix them
altogether with a pound and
a half of flour, adding be
fore the fire. beat the
whole up thoroughly,

and let it lie for three
hours. Make the dough
up into several small
form of muffins, and
bake them on a hot hearth
or over an iron stove
till they are well done, and then
when the butter melts
is thoroughly mix. Mrs Bell.

Spanish Puffs.

Take a stick of cinnamon,
a piece of lemon peel,
and a little sugar, mix three
quarters of an hour. Bake
for ten minutes. Let it

~~let it~~ cool then add to it three eggs well beaten, and shake in three large spoonfuls of flour, beat these well together, add three more eggs, and simmer the whole over the fire till it thickens almost to a paste, stirring it with a wooden spoon into boiling lard, and fry these little puffs of a delicate light brown

Lafoice Puddin

Take two ounce of the large kind of Lafoice, and stew it gently in as quant of milk till it is pretty thick, let it stand uncovered to cool. add three egg well beaten with some salt, and sugar to the taste. bake it with a crust round the side of the dish, in a moderate oven for an hour

Indian Arrow Root Pudding

Take two large spoonfuls of Indian arrow root with as much cold new milk as will make it into a smooth batter, moderately thick. Set a pint of milk on the fire and when it is scalding hot pour it gently to the batter, stirring it all the time to keep it smooth. Set this on the fire for a few minutes to thicken but do not let it boil stir it briskly as it boils

cream. When cold add one
pint to the paste, and the
yolks of 4 eggs well beaten
with a little salt. Bake
this half an hour in a
moderate oven or boil
it an hour in a well
buttered bason

White wine sauce with
a little nutmeg with
a cream tart pudding
Baked and the most those
some manner tho' the
less dish

Next fine large sweetbreads

of whole meal, kneaded them
into a stiff paste with a quart
of new milk, and bake them
an hour under a gentle
to moderate oven.

Cooper Pudding

Boil a pint of cream
from it into a Bason
and stir in it a pound
of fresh of butter, then
beat up the yolks of
six eggs with half the
whites; when cold put
the eggs into the cream
and butter with two

spoonfulls of the best flour
and season to your taste.
beat all well together
and bake them in light
brown in small tins.
send them to table with
white wine sauce

Mrs John Harrison

Queen Cakes

Beat and sift half a
pound of white sugar
then take half a pound
of butter and beat it to

having first washed all the
salt out of it, and put
your sugar to it; beat the
whites of four eggs to a
froth and mix them with
the sugar, and butter;
then beat the yolks and
put them to the pounded
almond white meats, and
beat it excedingly well.
afterwards add half a
pound of fine flour well
sifted, and let all be beaten
together for some time;

When it is ready for the
oven add a small quan-
tity of Carraways. Bake
then in small loaves

Mrs John Harrison

Scotch bread

To 2 lb of flour, put 2 lb
of Butter melted, and two
lb of fine Lisbon Sugar
Make it into a paste and
set it before the fire until
you a short time, then
spread it out to the thickness

you like and cut it into small pieces, and bake it in a slow Oven, but Currency Comfits with the top. — A little Brandy is a great addition.

Mrs Clough

Gingerbread

5 Yolks, and 3 Whites of Eggs, beat half an hour in a wooden trough with a Spoon, 1 lb of Lump Sugar beat with the Eggs 1 lb of Flour. Bake then in pans lined on a tin,

Mind I bought at the top,
and stuck with diamonds,
He bought the cake and
at the top the butter.

Mrs Dawson

Genoa Cake

Take 6 lbs of flour
and a lb of sugar, a
pound of butter, two pounds
of raisins, a pint of Brandy,
a quarter of a pound
of candied lemon, and
a dozen eggs, half an ounce of spice
half an ounce of cinnamon

boil together for an hour,
then put in as much
flour as will make it
sufficiently thick to beat;
cover it with flour and
let it stand all night;
the following day work
it together; butter your
tin and put it immedi-
ately into the oven. If
it be kept for several
months, and be likely to
settle not later for a week
or two after it is made.
The quantity required in

[illegible] receipt, will be sufficient to relate this, about the size of a shilling or rather [illegible]

Mrs J. Dawson

French Rolls -

Take two pounds of flour, a little salt, some good yeast, and three pints of water; mix these into a light paste with warm milk then immediately make it up into small rolls, and put them upon a tin plate

and let it stand half an
hour before the fire to
dry, then take them in
a fresh oven, and then
through bush them.

In labs there may be
rather too much off,
but after the first
meal that may be
regulated. Mrs Clough

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

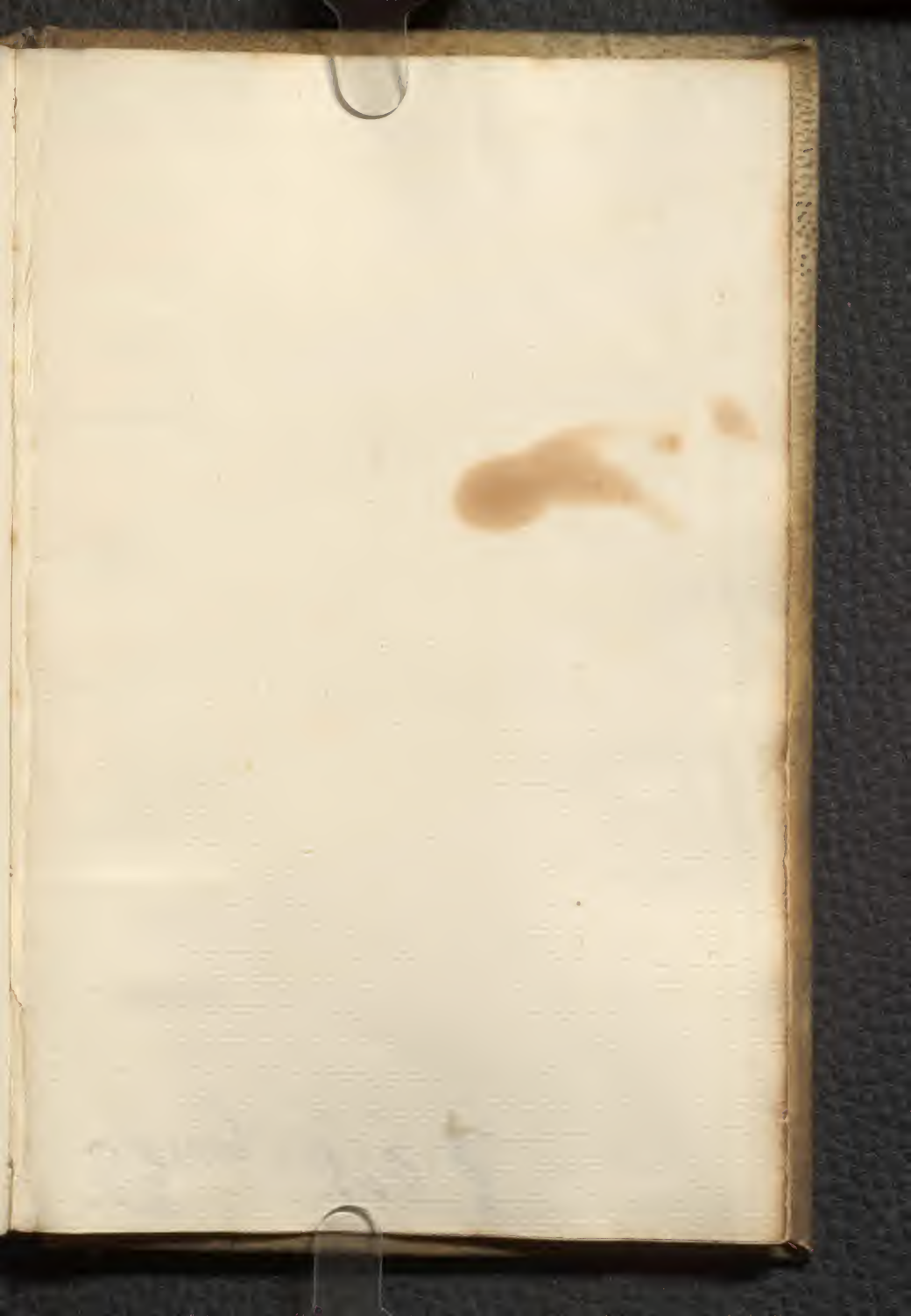
[illegible]

[illegible]

[illegible]

[illegible]

Bing 8°. 4



Bing No. 2

Red Wine Cellar

Bing No 1 Hull Port

Cellar Book

No 219

James Shaw Williamson

Melton Hill

August 8. 1809

Manuscript Log

Salve for Burns & Scalds.

Salad oil 1 quart. Red Lead 1 pound, boil them a few minutes in an iron pot, stirring with an iron spoon. When cool add half a pound of bees way cut into slices, & half a pound of resin a little pounded; boil all together slowly a quarter of an hour –

Turn it out upon a dish or marble, stir it till cool enough for the hand to bear it, when it must be worked & pulled for two hours, keeping the hands moistened with a feather dipped in a little oil. — draw it into rolls & let it cool. —

As soon as possible after the accident warm the roll by the fire, & spread it very thin on fine old linen. Cover the whole part burnt without puncturing the blisters; & never take it off till well when it will heal off itself unless the running matter loosens it, in which case a fresh plaster must be applied — —.

Mr Deane

To Gargle

A little Port wine a little Vinegar a leaf or two of Sage,

Potatoe Poultice

The Potatoes to be Steamed or Roasted when done to be Mashed very fine and put on the Throat warm. Mr Colsley is sorry she cant find any other Recipe for it

Miss Wright

Rowick

Lord Bacon

I found out in them, 1 lb of White Soap, 3 oz of Spermaceti, 1 oz of Camphor, (dissolved in a little Brandy) 2 table spoonfuls of sweet Oil. Put all into a pan and set it in a pan of water on the fire, and let it remain four or five hours for till it is well dissolved, then taken off let it stand to cool, beat it an hour, and then make it up into balls.

Spirit of Cinnamon

1 Drachm Cinnamon in the stick, 1 pint of brandy 1 Drachm of mace & the thinly pared rind of 12 bitter oranges infuse then in a jar 8 days close covered shaking it well once or twice a day then dissolve 1 lb of sugar in a quart of cold water mix this with the brandy when clearing from the rinds, let these stand a fortnight occasionally shaking them at the first after which filter thro' a blotting paper — The rinds of the oranges when done used may be boiled like candied & the juice of the oranges may be kept with sugar & allowing equal weight may be boiled 20 minutes & it makes an excellent marmalade

Catafia of Black Currants

Black Currants 4 lbs Black currant leaves 4 oz, Morella cherries 2 lbs Cloves 1 Drachm Brandy 1 pint infuse for a month Sugar 1 lb then strain & bottle it in pints after filtering

Catafia of Currants

Currants 5 lbs Brandy 5 Pints, Sugar 2 lbs Cinnamon 1 Drachm Cloves 1 Drachm infuse 15 days stir it every day, strain thro' a bag & filter it.

Noyau of White Currants

With the usual portion of Spirit & Sugar & bitter & sweet almonds, is peculiarly nice made of British Gin or white Brandy. —

Peach Brandy

excellent like Cherry Brandy

Take of Peaches ripe picked with a pin, put in a fine quart bottle of Brandy with 2 oz & ½ of powdered white sugar. Fill up with Brandy & cork it close. Shake the bottle frequently, & do not use it for at least 12 months, then strain the brandy from the Peaches & it will be fit for use, the longer kept the better. —

In the place where the Curaçoan is made, they put in a quantity of Cascallacalla & not mace. The Canella alba is the outside bark of the Cinnamon tree & has great heat in it & is sold at the Druggists but if pure should be ascertained. This gives the great artificial heat on the Palate. —

Ratafia of Oranges

The rinds of 6 oranges finely pared infused in 3 Pints of Brandy for 15 days 2 lbs of Sugar & one pint of water melt the Sugar in the water add it when the Brandy is taken from the rinds. filter as above & bottle it in Pint Bottles. —

Orange Brandy.

Take 2 Seville Oranges very thin & steep the rinds in a pint of good French brandy 6 days. Cinnamon 1 drachm shaking it each day, then take a quart of water & ¾ lb of loaf sugar, boil them till reduced to ¾ of a pint, let it cool a little & let it stand a fortnight in a large bottle shaking it at first to mix well, filter it & bottle it in pint bottles. The rinds may be used for common Marmalade as before named.

Mrs Southerland

With J. R. Lee